

Recommended Maximum Storage Period In Months

	Refrigerated	Refrigerated	Frozen
CHEESE COMMODITIES	0° F or below (-18° C)	32-35° F (0 - 1.65° C)	Frozen at 0° F or below, & thawed at 35° F or below (-18° C and 1.65 C)
DAIRY			
Cheese, Am., Past., Process, block	—	12	—
Cheese, Am., Past., Process, sliced	—	6	—
Cheese, Am., Past., Process, shredded	—	5	—
Cheese, Cheddar, block	—	12	—
Cheese, Cheddar, shredded	—	6	—
Cheese, Cheddar, Reduced Fat, block	—	5	—
Cheese, Cheddar, Red. Fat, shredded	—	5	—
Cheese, Mozzarella, block	12	—	7–10 days
Cheese, Mozzarella, Lite	5	—	7–10 days

Adapted from USDA Fact Sheets (<http://www.usda.gov/fcs/commodities>) and USDA Food and Nutrition Service